Item # _____ C.S.I. Section 11420

STEAM

C24EA FLOOR SERIES
ELECTRIC CONVECTION STEAMER ON CABINET BASE

Model C24EA6

ANSI/NSF Standard #4

- ☐ **C24EA6-BSC** 6 pan capacity basic controls
- ☐ **C24EA6-DLX** 6 pan capacity professional controls
- ☐ **C24EA10-BSC** 10 pan capacity basic controls
- ☐ **C24EA10-DLX** 10 pan capacity professional controls

STANDARD FEATURES

- Stainless steel exterior.
- Two stainless steel cooking compartments with coved interior corners.
- Stainless steel steam generator with staged water fill, and Smart Drain System (timed drain) with PowerFlush.
- Separate 60 minute timer with constant steam feature for each compartment.
- Heavy duty doors and door latch mechanisms.
- Stainless steel water resistant cabinet base with enclosed bottom.
- 6" adjustable stainless steel legs with flanged feet.
- Shipped for 208/60-50/3 electrical service. Can be field converted to 208/60-50/1 and 240/60-50/3 and 240/60-50/1.
- Split water line connection. Treated and untreated water connections. 1½" NPT drain connection.
- One year limited parts and labor warranty.

OPTIONS

- ☐ Professional Control Package includes:
  - Superheated Steam System
- ☐ 480 volt, 50/60 Hz, 3 phase (Professional Control Package only).
- ☐ Steamer Security Package, includes controls protected by lockable cover, perforated flue cover, security fasteners & tack-welds.
- ☐ Second year extended limited parts and labor warranty contract.

ACCESSORIES (Packaged & Sold Separately)

- ☐ 12" x 20" stainless steel pans:
  - 1" deep (solid)(perforated) Qty.____.
  - 2½" deep (solid)(perforated) Qty.____.
  - 4" deep (solid)(perforated) Qty.____.
- ☐ Stainless steel pan cover. Qty.____.
- ☐ Removable sliding shelf. Qty.____.
- ☐ Water treatment system.

SPECIFICATIONS

Two compartment electric convection steamer on cabinet base, Vulcan-Hart Model No. (C24EA6-BSC) (C24EA10-BSC). Stainless steel exterior. Two stainless steel cooking compartments with coved interior corners. Stainless steel steam generator with staged water fill and Smart Drain System (timed drain) with PowerFlush. Separate 60 minute timer with constant steam feature for each compartment. Heavy duty doors and door latch mechanisms. Stainless steel water resistant cabinet base with stainless steel enclosed bottom. 6" adjustable stainless steel legs with flanged feet. Shipped for 208/60-50/3 electrical service. Can be field converted to 208/60-50/1 and 240/60-50/3 and 240/60-50/1. Split water line connection. Treated and untreated water connections. 1½" NPT drain connection.

Exterior Dimensions:
6 pan: 24"w x 35.4"d x 58.5"h on 6" legs.
10 pan: 24"w x 35.4"d x 67.9"h on 6" legs.

UL listed. Classified by UL to NSF Std. #4.

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C24EA FLOOR SERIES
ELECTRIC CONVECTION STEAMER ON CABINET BASE

SERVICE CONNECTIONS:

ELECTRICAL CONNECTION: Single point supply 1⅛" (29 mm) dia. (¾" conduit).

DRAIN: Condenser box, compartment and generator, 1½" NPT. (Provide an open air gap type drain within 12" of condenser box and for best results at a distance so steam vapors will not enter the steamer from underneath the control area. Do not connect solidly to any drain connection.)

GENERATOR WATER SUPPLY: ¾" (19 mm) male hose thread to generator, cold water flow rate .5 gpm @ minimum 20 to maximum 60 psi. (138-414 kPa).

CONDENSING WATER SUPPLY: ¾" (19 mm) male hose thread to condenser, cold water flow rate .5 gpm @ minimum 20 to maximum 60 psi. (138-414 kPa).

WATER QUALITY STATEMENT:

The fact that a water supply is potable is no guarantee that it is suitable for steam generation. Your water supply must be within these general guidelines:

SUPPLY PRESSURE	20 - 60 psig
HARDNESS*	less than 3 grains
SILICA	less than 13 ppm
TOTAL CHLORIDE	less than 4.0 ppm
pH RANGE	7-8
UN-DISSOLVED SOLIDS	less than 5 microns

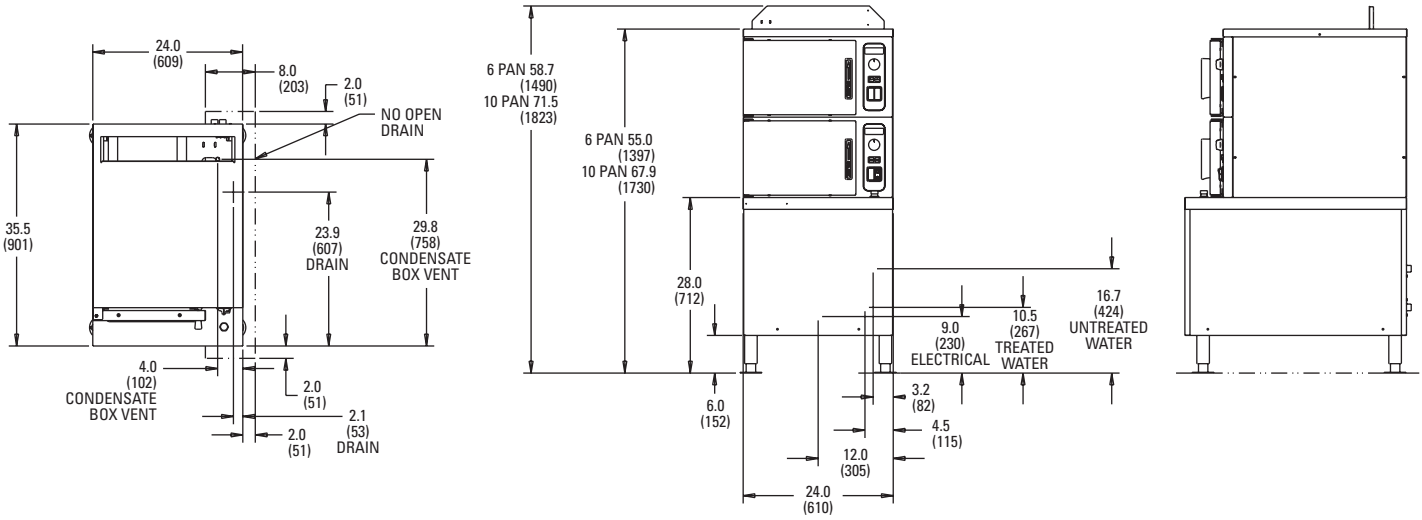
* 17.1 ppm = 1 grain of hardness

Other factors affecting steam generation are iron content, amount of chloridation and dissolved gases. Water supplies vary from state to state and from locations within a state. Therefore it is necessary that the local water treatment specialist be consulted before the installation of any steam generating equipment.

NOTE:

- Dimensions which locate the above connections have a tolerance of + or -3" (+ or -75 mm). Normal dimensions are in inches. Dimensions in ( ) are in millimeters.
- Installation of backflow preventers, vacuum breakers and other specific code requirements is the responsibility of the owner and installer. It is the responsibility of the owner and installer to comply with local codes.
- Do not use plastic drains.
- This appliance is manufactured for commercial installation only and is not intended for home use.

COMPARTMENT PAN CAPACITY				
MODEL	**1"**	**2½"**	**4"**	**6"**
C24EA6	6	3	2	1
C24EA10	10	5	3	2



MODEL	Phase	208 V		240 V		480 V	
		kW	**Amps**	**kW**	**Amps**	**kW**	**Amps**
C24EA6	1ø	17.2	81.25	17.2	79.1	17.2	N/A
	3ø	17.2	48.2	17.2	51.3	17.2	21.4
C24EA10	1ø	25.6	121.2	25.6	110.4	25.6	N/A
	3ø	25.6	71.2	25.6	67	25.6	31.8

NOTE: 3ø is an unbalanced load, and amps listed is the max on any leg. Refer to the Installation and Operation Manual for further details.

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NOTE: In line with its policy to continually improve its products, Vulcan reserves the right to change materials and specifications without notice.

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Item # _____ C.S.I. Section 11420

STEAM

C24GA SERIES
GAS CONVECTION STEAMER ON CABINET BASE

Model C24GA10

ANSI/NSF Standard #4

- ☐ **C24GA6-BSC** 6 pan capacity basic controls
- ☐ **C24GA6-DLX** 6 pan capacity professional controls
- ☐ **C24GA10-BSC** 10 pan capacity basic controls
- ☐ **C24GA10-DLX** 10 pan capacity professional controls

STANDARD FEATURES

- Stainless steel exterior.
- Two stainless steel cooking compartments with coved interior corners.
- 125,000 BTU/hr. stainless steel steam generator with staged water fill.
- Separate 60 minute timer with constant steam feature for each compartment.
- Heavy duty doors and door latch mechanisms.
- Stainless steel water resistant cabinet base.
- 6" adjustable stainless steel legs with flanged feet.
- ¾" rear gas connection and gas pressure regulator.
- Elevation from sea level to 8,999 feet standard.
- Requires 120/60/1 power supply, 2.0 amps maximum draw.
- Split water line connection. Treated and untreated water connections. 1½" NPT drain connection.
- One year limited parts and labor warranty.

OPTIONS

- ☐ Professional Control Package includes:
  - Superheated Steam System
- ☐ Second year extended limited parts and labor warranty contract.
- ☐ Steamer Security Package, includes controls protected by lockable cover, perforated flue cover, security fasteners & tack-welds.

ACCESSORIES (Packaged & Sold Separately)

- ☐ 12" x 20" stainless steel pans:
  - 1" deep (solid)(perforated) Qty.____.
  - 2½" deep (solid)(perforated) Qty.____.
  - 4" deep (solid)(perforated) Qty.____.
- ☐ Stainless steel pan cover. Qty.____.
- ☐ Removable sliding shelf. Qty.____.
- ☐ Water treatment system.

SPECIFICATIONS

Two compartment gas convection steamer on cabinet base, Vulcan-Hart Model No. (C24GA6-BSC) (C24GA10-BSC). Stainless steel exterior. Two stainless steel cooking compartments with coved interior corners. Steam delivered from the 125,000 BTU/hr. high output stainless steel steam generator with staged water fill. Separate 60 minute timer with constant steam feature for each compartment. Heavy duty doors and door latch mechanisms. Stainless steel water resistant cabinet base. 6" adjustable stainless steel legs with flanged feet. ¾" rear gas connection and gas pressure regulator. Requires 120/60/1 power supply, 2.0 amps maximum draw, with 6 foot power cord and 3 prong plug. Split water line connection. Treated and untreated water connections. 1½" NPT drain connection.

Exterior Dimensions:
6 pan: 24"w x 35.4"d x 59"h on 6" legs.
10 pan: 24"w x 35.4"d x 72"h on 6" legs.

CSA design certified. Certified to NSF Standard #4.

SPECIFY TYPE OF GAS WHEN ORDERING.

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C24GA SERIES
GAS CONVECTION STEAMER ON CABINET BASE

SERVICE CONNECTIONS:

Unless otherwise specified, Field Wire Electrical Connection to be 120/60/1 with grounding wire. Maximum amps 2.0.

DRAIN: Condenser box, compartment and generator, 1½" NPT. (Provide an open air gap type drain within 12" of condenser box and for best results at a distance so steam vapors will not enter the steamer from underneath the control area. Do not connect solidly to any drain connection.)

GAS CONNECTION: ¾" NPT. O.D. supply line required.

GENERATOR WATER SUPPLY: ¾" Hose Bib fitting at 20-60 PSI (138-414 kPa).

CONDENSING WATER SUPPLY: ¾" Hose Bib fitting at 20-60 PSI (138-414 kPa).

WATER QUALITY STATEMENT:

The fact that a water supply is potable is no guarantee that it is suitable for steam generation. Your water supply must be within these general guidelines:

SUPPLY PRESSURE	20 - 60 psig
HARDNESS*	less than 3 grains
SILICA	less than 13 ppm
TOTAL CHLORIDE	less than 4.0 ppm
pH RANGE	7-8
UN-DISSOLVED SOLIDS	less than 5 microns

* 17.1 ppm = 1 grain of hardness

Other factors affecting steam generation are iron content, amount of chloridation and dissolved gases. Water supplies vary from state to state and from locations within a state. Therefore it is necessary that the local water treatment specialist be consulted before the installation of any steam generating equipment

COMPARTMENT PAN CAPACITY				
MODEL	**1"**	**2½"**	**4"**	**6"**
C24GA6	6	3	2	1
C24GA10	10	5	3	2

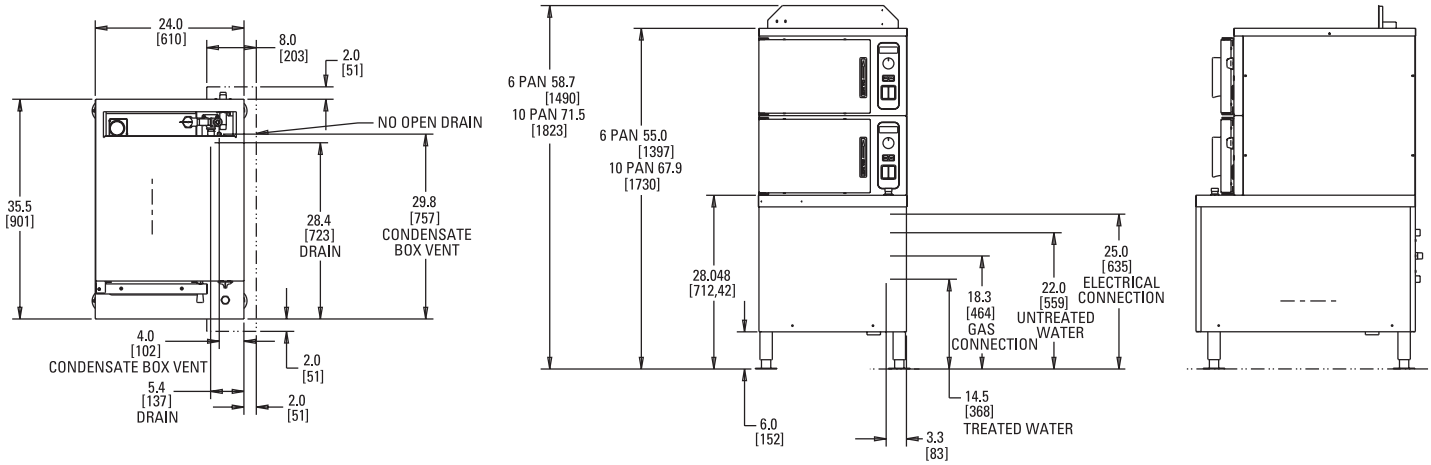
IMPORTANT:

1. A combination valve with pressure regulator is provided with this unit. Supply gas pressure should be a minimum: Natural gas 5" - 10.5" W.C., propane gas 11" - 13" W.C.
2. Gas line connecting to unit must be ¾" or larger. If flexible connectors are used, the inside diameter must be at least the same as the ¾" iron pipe.
3. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02289. When writing, refer to NFPA No. 96.
4. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from the American Gas Association, 1515 Wilson Blvd., Arlington, VA 22209.
5. Clearance:

	Combustible	Non-Combustible
Rear	6"	0"
Left Side	0"	0"
Right Side	0"	0"

NOTE:

- Dimensions which locate the above connections have a tolerance of + or - 3" (+ or - 75mm). Normal dimensions are in inches. Dimensions in ( ) are in millimeters.
- Installation of backflow preventer's, vacuum breakers and other specific code requirements is the responsibility of the owner and installer. It is the responsibility of the owner and installer to comply with local codes.
- Do not use plastic drains.
- Do not connect this unit to a ground-fault circuit-interrupter (GFCI) 125-volt, single-phase, 15- and 20-ampere receptacle. Electronic burner ignition systems are prone to nuisance tripping and possible ignition failure.
- This appliance is manufactured for commercial installation only and is not intended for home use.



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